

ASSIGNMENT

1. Write in detail about Food Adulteration and contaminants
2. What are Environmental contaminants and how effects the health?
3. Write notes on fungal contaminants and their toxins
4. If Vanaspati or Margarine is added to the Butter how to detect
5. Write notes on the biological effects of food additives
6. What is the safe limit of BHA and BHT- in Oils and fats
7. Write notes on Aflatoxicosis - Aflatoxin Poisoning
8. What are chemical toxins, list them according to the toxicity.
9. What are ochratoxins? Where do they come from?
10. List out the natural contaminants, like Natural Contaminant eg, Fluoride in Drinking water, Oxalic acid in Spinach, amaranth, etc.
11. Mention the mycotoxin and toxic effects?
12. How does acrylamide form in food and Why?